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P-113 A-19

LIC LIB-2016-00226



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
 Off-Premises Consumption: Class A Beer Class A Liquor Class A Cider

Section A – Applicant

1. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: _____)
 No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

- Sí, lenguaje _____
 No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

2. This application is for the license period ending June 30, 20 17.
3. List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.

Jiangco. LLC

4. Trade Name (doing business as) Nani Restaurant

5. Address to be licensed 518 Grand Canyon Dr

6. Mailing address 916 Emerald St Madison, WI 53715

7. Anticipated opening date 4-1-16

8. Is the applicant an employee or agent of, or acting on behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____

9. Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

10. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

All alcohol will be sold in the bar and dining room area. All alcohol is stored in the bar area and storage room.

11. Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 300

13. Describe existing parking and how parking lot is to be monitored.

Parking is available in front & side of the building.
Staff will monitor parking lot daily.

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to 518 Edo Garden LLC (name of licensee)

15. Attach copy of lease. Building is Family owned.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Zhi Hang Jiang

17. City, state in which agent resides Madison, WI 53715

18. How long has the agent continuously resided in the State of Wisconsin? 17 yrs.

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed _____

21. State and date of registration of corporation, nonprofit organization, or LLC.

Wisconsin, 2-23-2016

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
<u>Owner</u>	<u>Zhi Hang Jiang</u>	<u>Madison, WI</u>

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Zhi Hang Jiang

24. Is applicant a subsidiary of any other corporation or LLC?

No Yes (explain) _____

25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

No Yes (explain) _____

Section D—Business Plan

26. What type of establishment is contemplated?

Tavern Nightclub Restaurant Liquor Store Grocery Store

Convenience Store without gas pumps Convenience Store with gas pumps

Other _____

27. Business description Nani is a Chinese Restaurant
offering dine-in and take out.

28. Hours of operation Sun-Thurs 11am-10pm. Fri-Sat 10Am-1Am.

29. Describe your management experience 5 years restaurant
Manager. Been in restaurant business my
whole life.

30. List names of managers below along with city and state of residence.

Zhi Hang Jiang Madison, WI

31. Describe staffing levels and staff duties at the proposed establishment _____

Owner over look all Managers, Chefs, Waitstaff and
Dishwashers.

32. Describe your employee training Employees all undergo 10 hour

(2 shift) training before taking the floor.

33. Utilizing your market research, describe your target market.

We target young professionals and families of the Madison Westside.

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

We advertise through Newspaper, Magazines and radio. We will be advertising our authentic dim sum dishes and bakery goods.

35. Are you operating under a lease or franchise agreement? No Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

Live Bands

38. What age range do you hope to attract to your establishment? 21+

39. What type of food will you be serving, if any? _____
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? Sun-Thurs 11am-10pm / Fri-Sat 10am to 1am

42. What hours, if any, will food service not be available? None

43. Indicate any other product/service offered. None

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 4

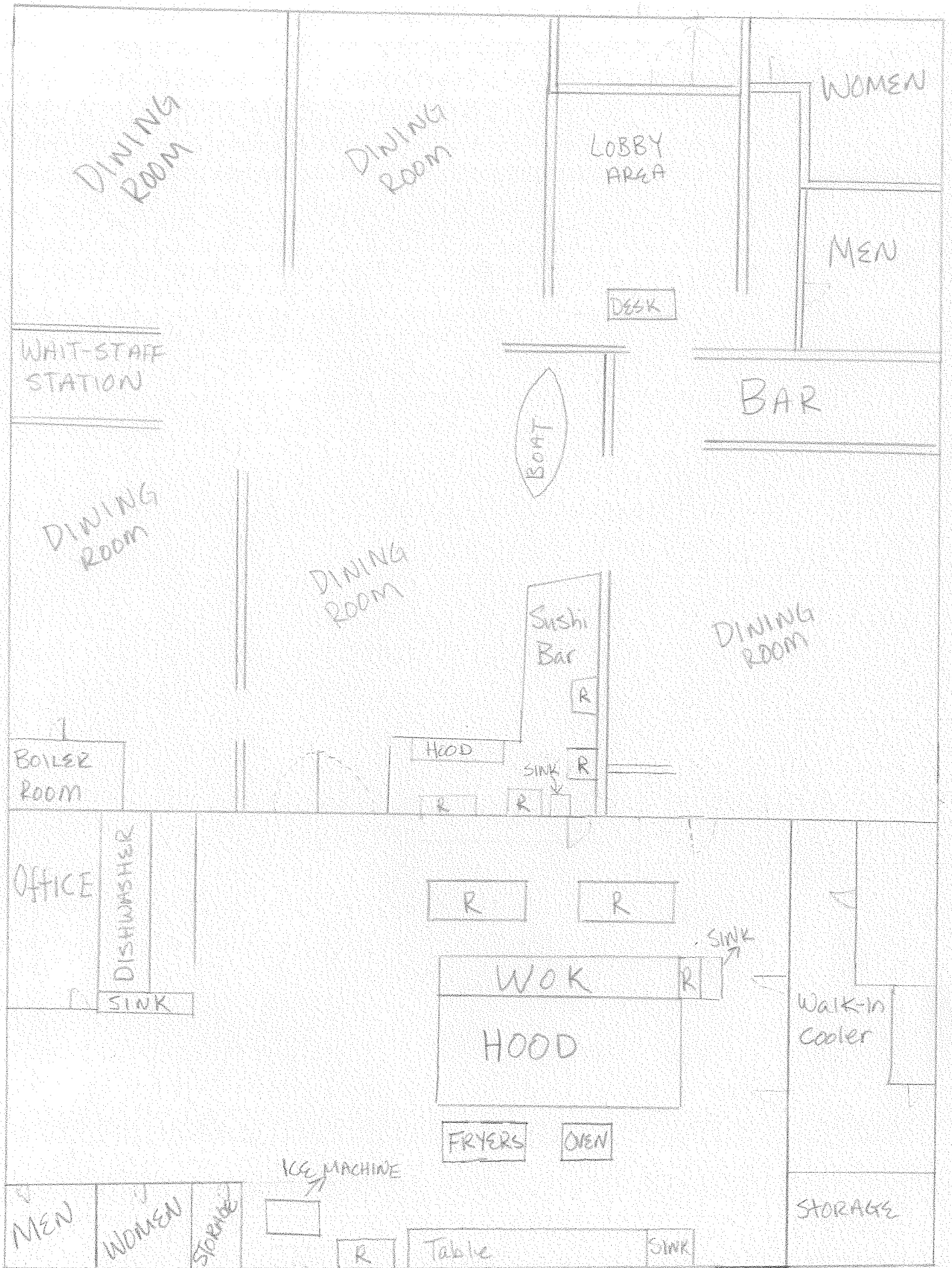
During what hours do you anticipate they will be on duty? All open hours.

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? 7
 How many bartenders do you anticipate having work at one time on a busy night? 1
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area 250
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 95%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 99%
 What percentage of your advertising budget do you anticipate will be drink related? <1%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
5 % Alcohol 95 % Food _____ % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes



R = Refrigerator

BACK DOOR

Security Plan
Nani Restaurant
518 Grand Canyon Dr
Madison, WI 53719

Target audience

Age group 30 years and older.

Number/Utilization of Security Personnel

For all events, one in-house or contracted security person for each 50 patrons shall be on duty from 9:30 p.m. until 1:30 a.m. All in house security are required to have security background. Security personnel shall be attired in a manner to readily identify them as such (i.e. Security T-shirt, Lanyard w/Staff/Security Tag, Staff/Security Button). Additionally, it will be posted in the bar area that persons wearing Staff/Security badges or other may be called upon in cases of emergency or for other necessity. From the time an event ends and for 30 minutes thereafter, one-half of all security personnel shall be stationed outside the premises to assist and encourage patrons to leave safely. We anticipate few, if any, large national acts.

For special events admission shall not exceed capacity. During all events hand-held counters shall be used by staff at the entrance between the hours of 9:30 p.m. and 1:00 a.m.

Security staff shall regularly patrol both women's and men's bathroom facilities, the immediate exterior, and parking lot of the establishment. Additionally, one female security will be onsite.

Control and Clearance of Parking Lot

Security will do a parking lot check once thirty-minutes during events, security will ask anyone who is causing disturbance to leave immediately. If necessary, management or security will call the police for assistance. At end of the night, management will stay until all customers have cleared the parking lot. Security will be at parking lot for assistance, security will call taxi upon request of customers. If necessary, management or security will call the police for assistance.

Unruly Patrons

Licensee will familiarize all security staff with provisions of Madison General Ordinances Section 38.06(10), the unruly patron ordinance. When a patron acts in a manner that is violent, abusive, indecent, profane, boisterous, or otherwise disorderly, licensee will immediately contact the police and request that the police invoke the provisions of the ordinance. Additionally, an Incident/"Disorderly" log will be maintained at the restaurant to record incidents of unruly patrons or other incidents relative to safety of staff and patrons

Patrons who are Intoxicated

Licensee, its agents, and employees may not sell, dispense, or give away alcohol to any person who is under the influence of alcoholic beverages as that term is defined in Madison General Ordinance Section 38.02, nor shall such a person be permitted on the premises. When a customer has been "cut off," the server will notify other employees. Management will support the server's decision to terminate services to any customer. If a customer is too impaired to drive safely, licensee will try to persuade the customer not to drive, and arrange for a safe ride. If the customer refuses, management will notify the Madison Police Department with a description of the person and the license plate number of the vehicle, if possible.

Patrons Presenting False IDs

All identification cards used to prove age must be valid (i.e. may not be expired), and must be government-issued. Each employee or contracted security personnel responsible for checking ID will be equipped with a flashlight and/or black light for use in verifying validity of presented ID. If an identification card is expired or appears at all questionable to the employee or contracted security personnel, the employee or contracted security personnel shall request a second form of identification. The employee or contracted security personnel shall make sure that the individual purchasing the liquor resembles the identification card. All employees and contracted security personnel are encouraged to ask purchasers questions relating to their identification in order to verify the information. If the employee or contracted security personnel checking an ID has a strong suspicion and ID is false, altered, or belongs to someone other than the person presenting the ID, he/she shall confiscate the ID and turn it over to management, to be presented to the police.

Control/Supervision of Patrons under 21 (restaurant applicants)

Licensee will request proof of age from any customer who appears to be 30 years of age or younger, and will refuse service to any customer who cannot produce adequate ID.

Nani has incorporated a secure space for exclusive entertainment use during stated hours. Entrance to this room will be staffed by security to ensure patrons under the age of 21 are not admitted. Other doors to the space will be accessible only for exit at the close of business and for emergencies. Bar service in the main restaurant area will include juices, soft drinks, and smoothies only during these times. For patrons under the age of 21 wishing to enter the restaurant during "event hours" (9:30 p.m. to 2:30 a.m.), no ID will be required so long as these individuals do not enter the 21+ area and do not request purchase of alcoholic beverages. Employees or contracted security personnel shall ensure that these patrons do not enter the 21+ area without proper ID.

Circumstances und which the Police will be called

The police will be called, immediately, any time management or staff has information sufficient to believe a crime has been or is about to be committed and/or whenever a threat of or act of violence occurs on or off the premises in areas that would be considered in view or earshot of the establishment.

Handling of Physical Disturbances, including Fights

Security or management will ask any one who is fighting to leave. If necessary, security or management will call the local police for assistance. Licensee will permanently refuse admittance to any chronic problem customer.

Names of all employees in a management capacity

Name

1. Zhi Hang Jiang

Zhihang Jiang 3/18/16